



# SPIGALLO

Chianti DOCG

## FEATURES

We started to call our Chianti, **Spigallo**, in 2011, when we changed our farm's image and we decided to adopt a cock pecking a sheaf of wheat as our logo. We took this decision because we found this picture in our villa since in the past it was used as the family crest. The name Spigallo is a pun because it's the union for the Italian words "spiga" (sheaf of wheat) and "gallo" (cock) which are both in our logo.

**DENOMINATION:** Chianti DOCG

**VARIETAL:** 80% Sangiovese, 20% Merlot

**PRODUCTION ZONE:** Central Italy, Tuscany, Arezzo

**VINEYARDS:** "Capannino" 1.20ha, planted in 2003, on 250mt above sea level

**SOIL:** Clay loam rich in marl

**VINIFICATION:** Fermentation in stainless steel at controlled temperature, for about two weeks

**MATURATION:** 6 months in the traditional Tuscan big barrels made of chestnut wood

**TASTING NOTES:** It is a fresh, new and fruity wine. It is characterized by an intense ruby-red colour with purple hints and by a perfume of bouquet of red roses and berries fruit (such as black currant and blueberry). The taste is rich, with an important tannic structure although featured by lively and sweet tannin.

**FOOD PAIRING:** Red and white meats, pasta and pizza

**CLOSURE:** Certified cork free from TCA

**SERVING TEMPERATURE:** 18°C

**ALCOHOL:** 13%



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